

Herbed Squash with Roasted Garlic

Ingredients

- 1 medium squash, peeled and cut into 1-inch cubes
- 1 large onion, peeled and diced
- 2 teaspoon herbs (such a thyme and rosemary)
- $\frac{3}{4}$ teaspoon kosher salt
- $\frac{1}{2}$ teaspoon freshly ground black pepper
- 3 tablespoons + 1 teaspoon vegetable oil (olive or canola)
- 1 medium head garlic

Directions

1. Preheat the oven to 400°F. Place the squash, onion, herbs, salt, pepper and 3 tablespoons of the oil on a large baking sheet. Stir to coat the squash and onions with the olive oil and seasonings.
2. Cut the garlic across the top to remove the top 1/3 of the bulb. Drizzle the exposed garlic with the remaining 1 teaspoon of olive oil and sprinkle with salt and pepper. Wrap the garlic bulb in aluminum foil and place on the baking sheet with the squash. Place the baking sheet into the oven and roast for 20 minutes. Stir the squash and continue baking for another 20 to 25 minutes, or until the squash is soft and lightly browned.
3. Remove the garlic from the aluminum foil. Squeeze the individual cloves from the skin and stir them into the squash before serving.

